



時令精選推介

SEASONAL RECOMMENDATIONS

鹵水豬腳仔 Marinated pig's trotter in Loh-Sui sauce	例 regular \$288
翡翠發財上素福袋 Braised assorted vegetables wrapped in jade cabbage	每位 per person \$118
紫蘇花姿脆皮雞·酸辣黃椒汁 Crispy chicken stuffed with minced cuttle fish accompanied by crispy perilla leaf and yellow pepper sauce	每位 per person \$168
荷香玉樹麒麟龍躉斑球 Sautéed giant garoupa fillet with Yunnan ham slice and shiitake mushroom	每位 per person \$238
花膠錦綉魚湯石斑片 Simmered garoupa fillet with fish maw, golden tremella and elm fungus in fish broth	每位 per person \$268
花雕蛋白龍蝦球鮮元貝 Sautéed egg white with lobster and scallop in Hua Diao wine sauce	每位 per person \$288
金湯野米燴關東遼參 Braised Kanto sea cucumber with wild rice, asparagus and pumpkin in chicken pottage	每位 per person \$338
砂窩麻婆豆腐廣島蠔 Braised Hiroshima oysters and tofu with chilli bean sauce served in clay pot	例 regular \$398
陳皮鮮沙薑葱焗斑腩煲 Sautéed garoupa belly with dried tangerine peel and aromatic ginger served in clay pot	例 regular \$368
竹笙黃耳榆耳紅燒豆腐 Sautéed tofu with bamboo piths, golden tremella and elm fungus	例 regular \$288

所有價目以港元計算及另加一服務費
All prices in HKD and subject to 10% service charge

